DELUXE LINE WARMERS

MODELS 6575 *AND 6530*

SOUP COOKERS

MODELS 6407 AND 6411

. OPERATION . INSTALLATION . MAINTENANCE MANUAL

WELLS MANUFACTURING COMPANY
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ITEM NO. 46940

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WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first and is for the benefit of the original purchaser only, except that;

a. with respect to the stainless steel frypots for gas fryers, model number WFG-40-2, the stainless steel frypot is warranted to be free from defects that could cause shortening leaks for five (5) years from date of purchase, except that after one (1) year replacement of frypot only is covered at 75% of list price of kettle assembly. Fry kettle includes new shrouds, insulation, flue vent, burners, thermostats and attaching hardware; travel and labor not included. Frypots which fail due to abuse are not covered by standard or five (5) year warranty - items include but not limited to firing of burners without shortening or other cleaning solution in the fry kettle at proper level.
b. with respect to Lite Line Products, warranty is one (1) year parts and labor on carry-in portable models.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS' PRODUCTS. This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or "Act of God". It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The prices charged by Wells for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a WELLS' Factory Authorized Service Agency or one of its sub-service agencies and is limited to a 60 mile radius to the nearest Authorized Service Agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. WELLS' Authorized Service Agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (702) 345-0444, for information and other detail concerning warranty.

SHIPPING CLAIM PROCEDURE:

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE -** Be certain this is noted on freight bill or express receipt and signed by person delivering.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY -** Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE -** If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain con tainer for inspection.

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with the necessary documents to support your claim.

WELLS DELUXE LINE MODELS 6515. 6530 AND 6407. 6411 FEATURES:

1. Thermostatic Temperature Control automatically regulates temperature of unit for uniform holding of food product.
2. Stainless Steel Enclosure for ease of cleaning.
3. One-Piece, Insulated Stainless Steel Wells.
4. Band Element positioned around well with bottom ring element for fast heat up.
5. Tubular Element and aluminum plate positioned under stainless well in 6515 and 6530 for even heat distribution.

WARNINGS

FOR YOU SAFETY

Wells Countertop Deluxe Line Warmers are equipped with a three-prong electrical plug. This three-prong plug is part of a system that will protect you if something goes wrong with the electrical wiring in the warmer. Be sure the three-prong plug is plugged into a matching three-prong receptacle. DO NOT cut or break off the large third prong in this plug, or the protective system will not work.

CAUTION

DO NOT SUBMERGE COUNTERTOP WARMERS IN WATER. DO NOT SPLASH OR POUR

WATER ONTO CONTROL PANELS OR WIRING.

INSTALLATION INSTRUCTIONS:

1. Remove unit carefully from carton.
2. **IMPORTANT:** Read all installation instructions carefully before starting installation.
3. It is the responsibility of the installer to comply with local codes.
4. Carefully place unit on a suitable Countertop or table.
5. Plug unit into a grounded 120V, single phase receptacle.
   MAKE SURE THAT INCOMING VOLTAGE IS THE SAME AS UNIT IS RATED FOR.
6. Any installation not matching the specifications discussed in this manual will void the units warranty.

ELECTRICAL CONNECTION INFORMATION:

The 120V Deluxe Line units ore equipped with a 4-foot long NEMA 5-15P power supply cord and require a 15 AMP. 120V grounded outlet.

MODEL	120 VOLT	CAPACITY	PREHEAT TIME	
			WET	DRY
6515 Warmer	600 WATTS 5.0 AMPS	12"x10"x6" Pan	20 min.	15 min.
6530 Warmer	1200 WATTS 10.0 AMPS	12"x20"x6" Pan	30min.	15 min.
6407 Soup Cooker	1100 WATTS *92* AMPS	7 Quart Inset	10 min.	
6411 Soup Cooker	1100 WATTS 9.2 AMPS	11 Quart Inset	10 min.	

* Adaptor top tor 6515:
  One 7 quart inset, #21735
*Adaptor tops for 6530:
  Two 7 quart insets, #21736
*Insets available:
  7 quart with lid, #20587 11 quart with lid, #20908

NOTE: Check available power supply with unit nameplate before connecting.

OPERATING INSTRUCTIONS FOR 6515 & 6530 FOOD WARMERS:

Deluxe Line Food Warmers are designed to hold heated foods at proper serving temperature. They can be used in wet or dry operation, although wet operation is strongly recommended.

Wet Operation:

1. Fill half size warmer with 1 quart of water, and 12" x 20" warmer with 2 quarts of water.
2. Turn power switch to ON and adjust temperature control knob to "HIGH" setting for 20 to 30 minutes.
3. Place covered insets or pans with heated food product into warmer. **CAUTION: DO NOT PLACE FOOD DIRECTLY INTO FOOD WELLS.**
4. Adjust temperature control knob to desired setting.
5. Check water level in warmer during use. add water as required.

Dry Operation:

1. Turn power switch to ON and adjust temperature control knob to "HIGH" setting for 15 minutes.
2. Place covered insets or pans with heated food product into warmer.
3. Adjust temperature control knob to desired setting.
4. **CAUTION:** It is important that 6" deep pans and insets be used during dry operation.

OPERATION INSTRUCTIONS FOR THE 6407 & 6411 SOUP COOKER:

The Deluxe Line Soup Cookers are designed to cook and hold soup at proper serving temperature. They are to be operated only with water in the food well.

Wet Operation:

1. Fill 7 quart Soup Cooker with 24 oz. of water, and 11 quart Soup Cooker with 32 oz. of water.
2. Turn temperature control knob to maximum cook setting an preheat unit for 10 minutes.
3. Place covered inset with soup product into cooker.
   CAUTION: DO NOT PLACE FOOD DIRECTLY INTO FOOD WELL.
4. Follow soup manufacturers instructions until soup is cooked. Stir occasionally.
5. Adjust temperature control knob to desired hold setting when soup has reached temperature.
6. Check water level in soup cooker during use. and add water as required.

IMPORTANT OPERATION TIPS:

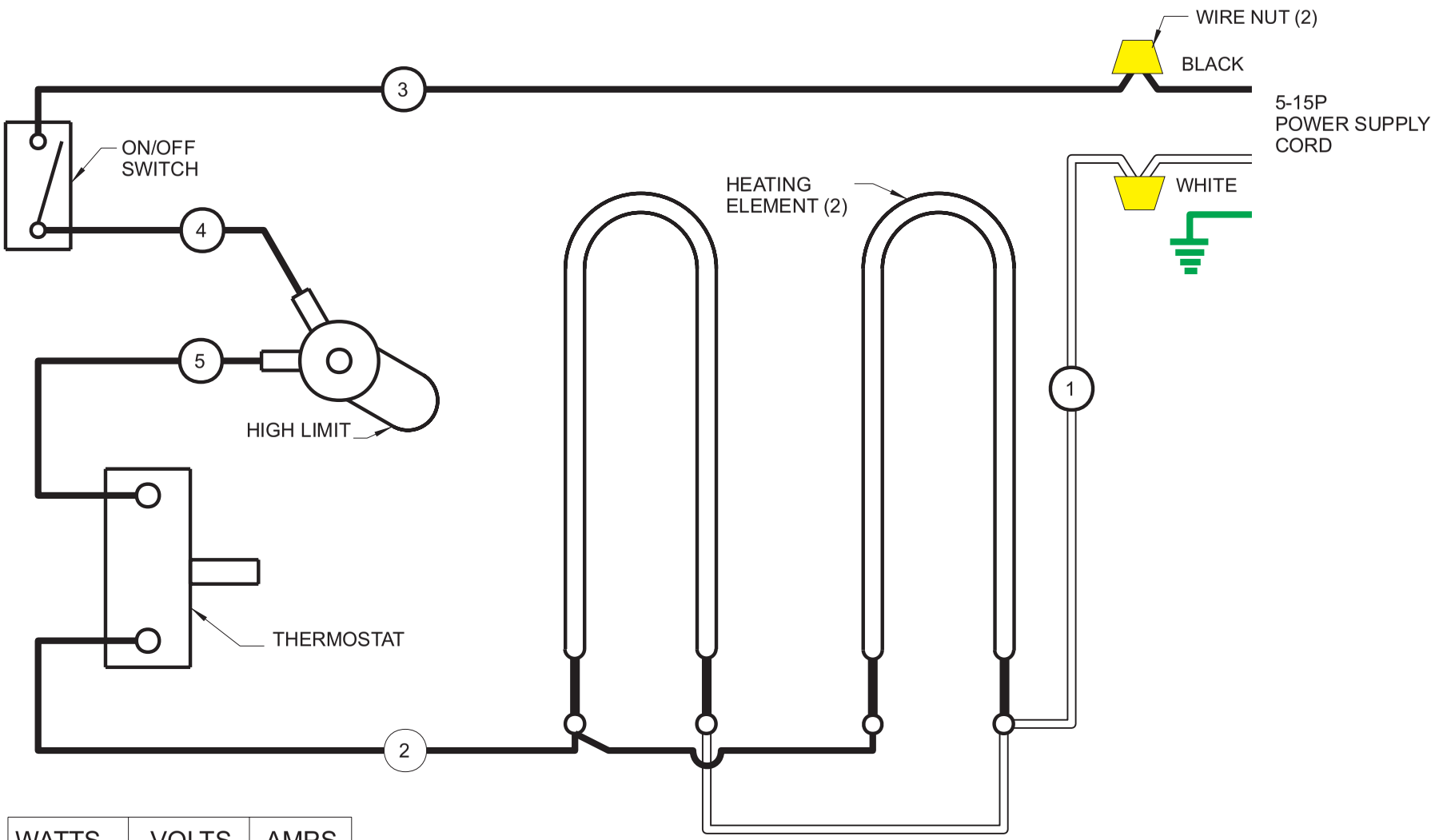
1. Never place food directly into unit. Always use an inset or food pan.
2. Use unit wet for most efficient and uniform heating. Start with hot water for faster preheat.
3. Food should be placed in food warmer at serving temperature.
4. Keep pans and insets covered to maintain food quality and temperature.
5. Use 6" deep pans and insets in units during dry operation for models 6515 and 6530.

CLEANING INSTRUCTIONS:

1. Turn temperature control knob to the "OFF" position.
2. Remove pans or insets and allow unit to completely cool. Never handle unit when hot.
3. Unplug unit and remove water from well.
4. Wipe entire unit down using a clean cloth/sponge and mild soap with hot water. A non-abrasive cleanser and plastic scouring pad may be used for hard-to-remove food particles.
5. Rinse unit thoroughly with water.
   WARNING: DO NOT SUBMERGE UNIT IN WATER. DO NOT SPLASH/POUR WATER ONTO UNIT CONTROL PANEL OR WIRING. POSSIBLE SHOCK HAZARD MAY RESULT AND UNIT MAY BE DAMAGED.
6. Do not use strong caustic cleaners on units. This may cause corrosion or damage to the unit.
7. Acidic foods may cause "pitting" of food wells. Clean with neutralizing solution of vinegar and water, final rinse with plain water.

WIRING DIAGRAM FOR MODEL 6530 COUNTERTOP WARMER

120V - SINGLE PHASE



WATTS	VOLTS	AMPS
1200	120	10.0

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